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FOOD **SLICER**

KH 150 SE

bifinett

GB **FOOD SLICER**
IE Operation and Safety Notes
CY

GB Before reading, unfold the page containing the illustrations and familiarise yourself with all functions
IE of the device.
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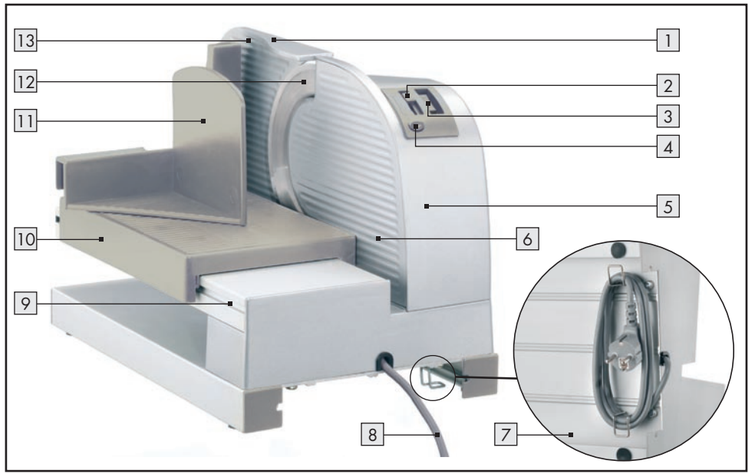
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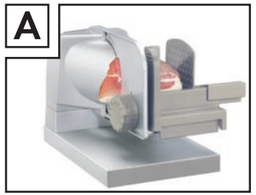
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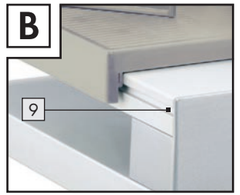
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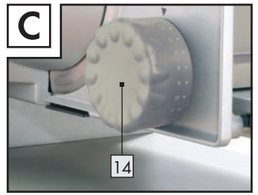
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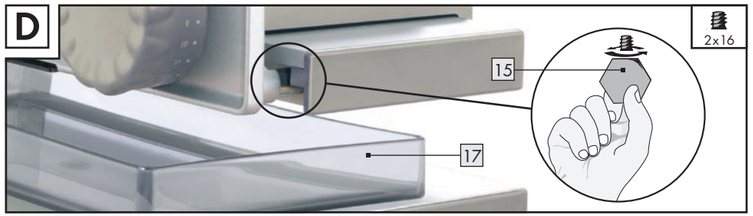
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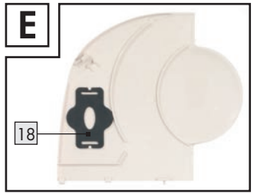
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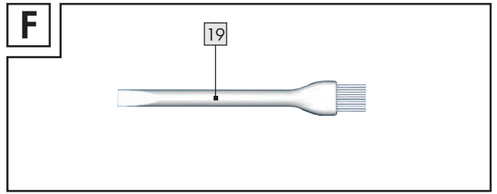
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The following icons / symbols are used in this instruction manual:			
	Read instruction manual!	W	Watts (Effective power)
	Observe caution and safety notes!		Keep children and other unauthorised personnel at a safe distance when using electrical tools.
	Caution – electric shock! Dangerous electric current – danger to life!		Keep the device away from rain or moisture. Water entering an electrical device increases the risk of electric shock.
	Proper procedure and handling.		Damaged appliances, power cables and power plugs mean potentially fatal risks from electric shock. Regularly check the condition of the appliance, the power cables and the power plugs.
V~	Voltage		Dispose packaging and appliance in an environmentally-friendly way!

Slicer KH 150 SE

Introduction

Dear Customer,

before using the slicer for the first time please read carefully and thoroughly through these operating instructions and the safety advice, completely familiarising yourself with the appliance. You may find it useful to open out the page illustrating the slicer and describing both it and its operation. Retain these instructions for future reference and pass them on to whoever might acquire the appliance at a future date.

Intended usage

This appliance is intended exclusively for slicing normal household foodstuffs. The food to be sliced must be thawed, unpacked and free from bones before it can be sliced with the appliance.
All other uses, and modifications to the appliance, are deemed to be improper usage and may result in serious physical injury. The manufacturer accepts no liability for damages that result from improper use of the appliance or are caused by incorrect operation of it.
Not for commercial use.

Items supplied

Directly after unpacking the appliance check it to ensure that all components are available and that there are no signs of visible damage.

1 Slicer KH 150 SE
1 Cleaning brush
1 Food holder plate
1 Slice tray
1 Screw helper and 2 spare adjustment screws
1 Operating instructions with Warranty / Service information

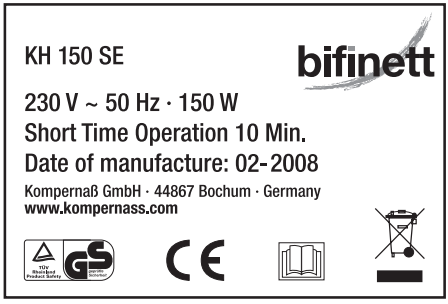
Features

1 Blade protector
2 Vario-switch for blade speed
3 Switch for intermittent / continuous operation
4 Knob for unlocking the blade covering
5 Appliance housing
6 Blade cover
7 Cable winder / Cable depot

8 Power cable
9 Supporting table with guide slot
10 Foodstuff carriage
11 Food holder plate with finger guard
12 Cutting blade
13 Food support plate
14 Regulator (Infinite control slice-thickness controller) (Fig. C)
15 Screw helper
16 Spare adjustment screws
17 Slice / catch tray (Fig. D)
18 Screw-clip for blade disassembly (Fig. E)
19 Cleaning brush (Fig. F)

Technical data

Nominal voltage:	230 V ~ 50 Hz
Nominal power:	150 W
Continuous operation time:	COT = 10 Minuten
Cutting blade:	reinforced, non-rusting serrated blade, 17 cm


KH 150 SE
bifinett
230 V ~ 50 Hz · 150 W
Short Time Operation 10 Min.
Date of manufacture: 02-2008
Kompernaß GmbH · 44867 Bochum · Germany
www.kompernass.com

Safety

Important safety instructions

To avoid potentially fatal electric shocks:

- The slicer may only be connected to a 230 V AC electricity supply.
- Always remove the plug from the power socket before you clean the slicer, if it malfunctions and when you have finished using it. To disconnect the appliance from the electricity supply never pull the plug out by using the power cable, always pull directly on the plug itself.
- Never submerse the appliance in water and do not expose it to rain or moisture. Should the appliance fall into water, First remove the plug from the socket and then remove the appliance from the water.
  Afterwards, have the slicer examined by an authorised service centre before you use it again.
- In the event of damage to the power cable, the repair may only be carried out by the manufacturer, his service centre or a suitably qualified specialist.

To avoid physical injuries:

- Do not use the slicer if your hands are wet or you are standing on a wet floor. Do not use the slicer if it is wet or moist. The appliance may not be used outdoors.
- Set up and store the slicer out of reach of children.
- Do not leave the slicer unattended if it is ready for immediate use.

Tips for personal safety

- The slicer is intended exclusively for domestic use and not for commercial purposes.
- Always ensure that the slicer is safely set up or installed before you take it into use.
- This appliance should always be used with the food carriage 10 and the food holder plate 11. Exceptions are possible, if for example the size and shape of the food to be sliced does not permit the use of these devices. Do not use the appliance to cut bones or deep-frozen food.
- Do not use the appliance if it is damaged in any way. Promptly arrange to have the appli-

ance repaired at an authorised service centre or by an other suitably qualified specialist.

- Use the appliance with the supplied accessories only.
  No claims under the warranty nor a liability for damages will be accepted if they result from improper or incorrect use of the slicer.

Before the First Usage

First steps

- Carefully remove the slicer from its packaging, remove all packaging materials and keep them together with the main packaging.
- Clean the slicer before it comes into contact with any foodstuffs (see also the chapter 'Cleaning').

Setting up the appliance

Specific safety advice on the placing of the appliance

1. Never set the slicer up on a hot surface or near an open flame.
2. Ensure that the power cable does not pass over hot or sharp-edged objects.
3. Do not allow the power cable to become kinked or trapped and do not wrap it around the slicer.

- Set the slicer up on a flat, non-slip surface close to a power socket.
- Unwind the required length of power cable 8. Insert the plug into the power socket.
- Place the food carriage 10 on the supporting table with guide slot 9. Now press the on the blade cover 6 high standing side down, so that the holding clamps (on the underside of the food carriage 10) engage. Ensure that these have correctly engaged, in that you check the mobility of the food carriage.
  Pull to the front for removal of the food carriage 10 from the guide slot 9 and lift it from the support table.
- Push the food holder plate 11 on to the food carriage.
- Place the catch tray 17 below the support table and on the housing such that the sliced foods can fall in there directly and without hindrance after being cut.

Adjust the infinite slice-thickness setting (see Fig. D)

Through variable tightenings of the adjusting screws 16 you can determine the movement rate of the infinite slice-thickness setting 14.

- Screw both of the adjusting screws 16 tight with the screwdriver 15.
- Check, by turning the infinite slice-thickness control knob 14, to see if the desired movement rate is suitable.
  If it is not,
  - loosen both adjusting screws 16 for a lighter movement rate or
  - tighten both adjusting screws 16 further for a stiffer movement rate.

Operation

Working advice

Specific safety advice for slicing and for the handling of the appliance

1. Never touch the blade when the slicer is in operation!
   There is a risk of grave personal injury!
2. Always use the food carriage 10 and the food holder plate 11.
   (Exception: very large pieces of foodstuff).
   Press the pieces of food to be sliced forward using the food holder 11.
3. Use the slicer only for cutting normal household foods and not for other purposes. Do not use the slicer for cutting deep-frozen foods, bones, foods with large kernels or for the slicing of still packaged foods.

4. Never use the slicer continuously for more than 10 minutes .
5. The cutting blade 12 continues to rotate for a short while after the slicer has been switched off.
6. For reasons of safety, the slice thickness must be returned to the „0“ setting after use.

Soft foodstuffs:

□ Direct the food carriage 10 slowly against the cutter 12. Soft foodstuffs, for example hams or cheeses, are best cut when they are at a low temperature / lightly chilled.

Hard foodstuffs:

□ With hard foodstuffs you can direct the food carriage 10 somewhat faster against the cutter 12. You can thus quickly prepare your required amount of of sliced foods, for example salami, bread or gherkins.

Selecting mode of operation

Note:
The two operating modes can be switched on and off with the rocker switch for intermittent / continuous operation 3.

Continuous operation / max. 10 minutes (switch 3 in position „I“):

□ Set the switch for intermittent / continuous operation to position „I“. The cutting blade runs without it being necessary to hold the switch in this position.
Halting continuous operation: Move the switch for intermittent / continuous operation into the „0“ position and wait until the cutting blade comes to a complete standstill.

Intermittent operation (switch for intermittent / continuous operation 3 in position „II“):

□ Set the switch for intermittent / continuous operation to position „II“.The cutting blade will continue to run for as long as the switch for intermittent / continuous operation is held in this position.
Halting intermittent operation: Release the switch for intermittent / continuous operation and wait until the cutting blade comes to a complete standstill.

Setting the Vario-switch cutting blade speed

Low revolutions / Revolution symbol narrow end:

□ Set a low revolution speed when you want to cut soft foodstuffs.Push the Vario-switch 2 completely in the direction of the sharp end.

High revolutions / Revolution symbol wide end:

□ Use a high revolution speed for slicing hard foodstuffs. Push the Vario-switch 2 completely in the direction of the broad end.

Note: Between the maximum and minimum adjustments you can naturally also carry out further individual settings. Practice appropriate trial slicings.

Slice thickness - setting and cutting

Set the required slice thickness using the control knob 14 (see Figure C). The settings on the scale do not correspond with the slice thickness in mm. For safety reasons the blade is covered in setting „0“.

□ Place the food to be sliced on the food carriage 10.
If necessary, press the food to be sliced with the food holder plate 11 lightly against the food support 13.

□ Switch the appliance on and, whilst lightly pressing the food to be sliced forward, guide it along the cutting blade 12. After using the slicer always set the food support plate into the „0“ setting so that the sharp blade is covered. The cutting blade 12 is ideally suitable for cutting wafer-thin slices of cold cuts or boiled ham (see Fig. A).

- To safeguard your fingers always use the food carriage 10 and the food holder plate 11 (Exception: slicing very large pieces of foodstuffs).

Cleaning, maintenance and disposal

Cleaning

Important safety advice for cleaning the slicer

1. Before starting to clean the slicer; switch it off, remove the plug from the mains socket and set the food support plate 13 into the „0" setting.
2. Do not submerse the slicer in water.
3. ⚠ **ATTENTION! RISK OF SERIOUS INJURY:** The cutting blade 12 is very sharp!

Accessories suitable for dishwashers!

- Clean the food carriage 10, the food holder 11 and the catch-tray 17 in the dishwasher.
- It is necessary to clean the slicer thoroughly at regular intervals as perishable food scraps could accumulate on the appliance or behind the cutting blade 12.
- Clean all appliance parts not suitable for the dishwasher with a lightly moistened cloth. Wipe off the appliance housing 5, the cutting blade covering 6, the support table with guide slots 9 and the food support plate 13 carefully. Do not use abrasive cleaning agents, sponges with rough surfaces or hard brushes.

Cleaning brush:

- Use the bristles of the cleaning brush 19 to remove remnants such as crumbs from all difficult to reach positions. The flattened end can be excellently used to remove stubborn soiling.
- Carry out all tasks using the cleaning brush with great care. Should it slip close to the cutting blade, there is the risk of receiving a severe personal injury.

Maintenance / Removing / assembling the cutting blade

Important safety notices for the removal and assembly of the cutting blade!

1. Switch the slicer off, remove the plug from the power socket and set the food support plate 13 into position „0".
2. ⚠ **ATTENTION! RISK OF PERSONAL INJURY!** The cutting blade is very sharp! For the removal and assembly wear appropriate safety gloves. Otherwise, you could receive cut injuries.

- Open the blade cover 6 by pressing the blade cover unlock button 4. Remove the blade cover 6.
- Remove the plastic screw clip 18 from the mounting and screw the blade lock of the cutting blade 12 out by unscrewing it to the left.
- When taking out the blade 12 make sure that you grasp it at its centre.
- The cutting blade 12 can be cleaned in the dishwasher.
- Clean the housing behind the blade with a dry cloth or a soft brush.
- Re-assemble the cutting blade in a reverse sequence of the above instructions.
- Due to the special sawtoothing and the high quality, the cutting blade will retain its sharpness for a very long time. A resharpening of the cutting blade is not necessary. Consult the service centre for your country if you have questions about the cutting blade.

Special accessories

Round cutter:
An untoothed cutting blade, specifically for the finest of slices, is also available.
Orders for special accessories are be directed to the service centre for your country.

Disposal

The packaging is wholly composed of environmentally-friendly materials that can be disposed of at a local recycling centre.

Do not dispose of electric equipment in the household waste!

According to the European Directive 2002/96/EG regarding used electrcial and electronic appliances and its implementation in national law, used electrical equipment must be separately collected and disposed of at an approved recycling facility.

To dispose of electrical appliances that you no longer require, please consult your local authorities or city administration .

Information

Warranty / Customer Service

With this appliance you receive a warranty of 3 years from the date of purchase.
The appliance has been manufactured with care and meticulously examined before delivery. Please retain your receipt as proof of purchase. In the case of a warranty claim, please make contact by telephone with our service department. Only in this way can a post-free despatch for your goods be assured. This warranty is valid for the original purchaser only, it is not transferable.

The warranty provisions are valid only for material and fabrication defects, they are not valid for wearing parts or wilful damages. The appliance is intended solely for private, not commercial, use.

If this product has been subjected to improper or inappropriate handling, abuse, or modifications not carried out by one of our authorised service centres, the warranty will be considered void. Your statutory rights are not restricted in any way by this warranty.

GB

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Declaration of Conformity / Manufacturer CE

We, Kompernaß GmbH, Burgstr. 21, 44867 Bochum, Germany, declare that this product complies with the following EU directives:

Low Voltage Directive 2006 / 95 / EC
GS: EN60335-1: 1994+A1+A2+A11-A16, EN60335-2-14: 1996+A11+A1+A2

Electromagentic Compatibility 2004 / 108 / EC
EMC: EN55015-1, EN55014-2

and confirm this with the CE mark.

Type / Machine Designation:
Slicer Bifinett KH 150 SE

Bochum, 30.11.2007

Hans Kompernaß
- Managing Director-

We reserve the right to make technical modifications in the course of further development.